

entrées

SPAGHETTI POMODORO

San Marzano tomato sauce, extra virgin olive oil, basil & parmesan cheese 21

TAGLIATELLE BOLOGNESE

Classic Bolognese ragu & parmesan cheese 28

AK PASTA CO. RIGATONI

Roasted garlic, gruyere, lemon, toasted bread crumbs

KODIAK SCALLOPS*

Sweet corn~pumpkin polenta, green beans, hazelnut~sage brown butter, vanilla gastrique 39

MAPLE LEAF FARMS 1/2 DUCK*

Brandy-currant sauce, braised red cabbage & bistro rice *36*

SKIRT STEAK*

Chile rubbed, tomatillo-cilantro sauce, chipotle cream, salsa fresca & mashed potatoes 42

8 oz FILET MIGNON*

Bone marrow-Garlic butter, demi glace, mashed potatoes 51

12 oz USDA PRIME NEW YORK STRIP*

Fresh horseradish, house 'steak sauce', crispy potatoes 54

VEAL TENDERLOIN MEDALLIONS*

Melted brie, lingonberry preserves, demi glace, & scalloped potato 42

AUSTRALIAN RACK OF LAMB*

Oven roasted with cilantro pesto, demi glace & scalloped potato 48

PORK SCHNITZEL*

Breaded cutlet with cucumber salad, lingonberry preserves, dill crema & fingerling potatoes 26

18% Gratuity may be added to parties of SIX or More. Surcharge will be added to split orders & substitutions.